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TITLE : STERILIZATION OF COLI BACILLUS ON RAW VEGETABLE AND METHOD FOR
KEEPING FRESHNESS OF VEGETABLE

ABSTRACT : PURPOSE: To sterilize coli bacillus on a raw vegetable and to prolong the freshness of the vegetable, by treating a raw vegetable with an aqueous solution of a flavonoid and an organic acid or a calcium salt.

CONSTITUTION: The surface of a raw vegetable is coated with an aqueous solution of a flavonoid and an organic acid and/or a calcium salt. The flavonoid is e.g. rutin, quercetin, hesperidin, naringen, etc., and is used as a solution in a solvent such as alcohol, propylene glycol, glycerol, etc. The solution is applied to the surface of a raw vegetable e.g. by spraying, coating, immersing, etc. The coated raw vegetable may be left in an outer atmosphere or stored at a low temperature or in an inert gas.

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